

FOOD ESTABLISHMENT INSPECTION REPORT

Based on an evaluation this day, the items marked below are violations of the Michigan Food Law. Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for priority or priority foundation items (§8-405.11) or 90 days for core items (§8-406.11). Failure to comply with this notice may result in license suspension and/or other legal action. You have the right to appeal any violations listed.

Bursley Dining **SFE 5081 029137 10/21/2025 11:00:00 AM**
Bursley Hall **Last Routine: 4/16/2025**
1931 Duffield
ZIP CODE NOT FOUND
Person In Charge (PIC): Jeremy Moser **Establishment Phone: (734) 763-1120**

INSPECTION TYPE:	Manager Certified	Yes
Routine Inspection	License Posted	Yes
	Antichoking Poster	Yes
	CO2 Tanks Secured	Yes

Violation			
Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By Corrected

This Facility was inspected by Nonda Mihas, a representative from University of Michigan, on 10/21/2025 to determine the level of compliance with the Michigan Food Law, P.A. 92 of 2000, as amended.

Beverage Station

3-302.12	Except for containers holding FOOD that can be readily and unmistakably recognized such as dry pasta, working containers holding FOOD or FOOD ingredients that are removed from their original packages for use in the FOOD ESTABLISHMENT, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the FOOD.	01/19/26
Core		

Item(s): Food item(s)
Problem(s): Not identified
Correction(s): Label containers with common name.

10/21/2025	Containers used for food storage shall be labeled clearly to identify what food is stored in the containers.	
	Observed unlabeled squeeze bottle containing honey.	
	Ensure that all containers used for food storage are labeled clearly with common name. If a major allergen (e.g. dairy) is present in the food, please disclose that to the consumer in a clear manner.	

Entire establishment

4-501.11	Chronic EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements of the code.	01/19/26
Core		

Item(s): equipment
Problem(s): In poor repair
Correction(s): Repair/replace.

10/21/2025	Equipment shall be maintained in a state of good repair.	
	Observed the following equipment items throughout the facility that are in need of repair.	

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
--------------------	--------	---	------------	-----------

Entire establishment

1) Olive Branch - External temperature display numbers have faded on the upper left-hand side on the upright one-door reach-in hot-holding unit. In addition, the external temperature display does not appear to be operational on the upper right-hand side on the upright one-door reach-in hot holding unit. Correct by repairing or recommend adding heat-resistant internal air thermometer in each cavity of the unit to monitor ambient temperatures.

2) Freezer in "Bake Shop" area and "Dairy Box" freezer were observed to have accumulations of ice on the floor and/or ceiling. PIC noted that freezers throughout the establishment were in the process of being repaired and this project would be completed during the winter break period when freezers could be thawed and cleaned. Ensure ice buildup is removed regularly in the interim to prevent slips.

6-501.12 Core	Chronic	(A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except spill cleanup, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.	01/19/26	
------------------	----------------	---	----------	--

Item(s): Physical facilities/structures
Problem(s): Not clean
Correction(s): Keep clean

10/21/2025 Physical facilities shall be maintained clean to sight and touch.

Observed the following areas throughout establishment/facility in need of cleaning:

- 1) The back wall of the "Dairy/Desserts" cooler was observed to have microbial growth along the seam of the coving.
- 2) Preparation Area - The small fan located over the spice rack was observed to have visible dust and debris.
- 3) Dishroom - Fans have excessive debris/dust accumulation.

Correct by cleaning the above areas throughout the facility and maintaining them clean to sight and touch at all times.

Gluten Free Room

6-301.11 Priority Foundation		Each HANDWASHING SINK or group of 2 adjacent HANDWASHING SINKS shall be provided with a supply of hand cleaning liquid, powder, or bar soap. (Pf)	10/21/25	
---------------------------------	--	---	----------	--

Item(s): Soap at handsink
Problem(s): Not provided At hand sink
Correction(s): Provide

10/21/2025
10/21/2025

10/21/2025 Soap shall be provided at every handwashing sink.

Observed no soap provided at the hand washing sink.

Corrected at the time of routine inspection - Soap cartridge was refilled at the hand washing sink in the Gluten Free room.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
--------------------	--------	---	------------	-----------

Gluten Free Room

4-601.11 **Chronic** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (Pf) 01/19/26
 Core (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations.
 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.

Item(s): Cooking equipment equipment microwave interior
Problem(s): Soiled
Correction(s): Keep clean.

10/21/2025 Nonfood-contact surfaces of equipment shall be maintained clean to sight and touch.
 Observed interior cavity of microwave with excessive food residue/splatter.
 Correct by cleaning/sanitizing interior cavity of microwave to sight and touch.

Pizzitis

4-501.18 The wash, rinse, and SANITIZE solutions shall be maintained clean. 01/19/26
 Core
Item(s): Warewashing solutions sanitizing
Problem(s): Not clean
Correction(s): Keep clean

10/21/2025 Sanitizing solutions shall be maintained clean.
 Observed soiled sanitizing solution with food debris inside red pail with Ecolab SMARTPOWER Sink and Surface Cleaner and Sanitizer.
 Correct as soon as possible by keeping sanitizing solutions clean at all times.

Prep Kitchen

6-501.11 PHYSICAL FACILITIES shall be maintained in good repair. 01/19/26
 Core
Item(s): Physical facilities
Problem(s): In poor repair
Correction(s): Repair/replace.

10/21/2025 Establishment shall be maintained in a state of good repair.
 Window screens in windows opened for airflow in prep area were observed to have holes.
 Correct by repairing/replacing the above items throughout the establishment.

Closing Comments:

Joint routine inspection conducted by Ellie Holmes, Nonda Mihos, and Jennifer Nord.
 Remind staff to fill out temperature logs in each station.

Violation Category	Repeat	Violation Description/Remarks/Correction Schedule	Correct By	Corrected
--------------------	--------	---	------------	-----------

Core items shall be addressed in a timely manner, which will be reinspected at the next routine inspection.

This report was emailed to person in charge and Michigan Dining management team on 10/21/2025.

Person in charge (Name and Title)

Inspected By (Name and Title)



Nonda Mihas

This signature does not imply agreement or disagreement with any violation noted.